

# wine & cheese

tasting weekend

## To Share

*Starter paired with 2022 Pinot Grigio Caposaldo, Veneto Italy IGT*

### Truffle Scented Cheese Fondue

Maple Butter Roasted Apples, Pork Belly, Red Pepper,  
Vegetable Tempuras, Garlic Baguette

OR

### Bavarian Pretzel Antipasto

Prosciutto, grilled vegetables, house pickles, mustard, smoked gouda cheese dip

## Entree

*Entree paired with 2022 Illicit Cabernet Sauvignon - North Coast California*

### Cedar Planked Canadian Arctic Char

Crispy grits cake topped with antiboise, smoked parsnip puree,  
roast baby vegetables with maple gastrique

OR

### Chicken Roulade

Chicken breast rolled with roasted red pepper, goat cheese and  
prosciutto served with wild leek and mushroom agnolotti  
goat cheese crumble, aged balsamic

OR

### Osso Bucco (gf)

Slowly braised bone-in veal shank accompanied, whipped mascarpone,  
warm heirloom potato and asparagus salad,  
Bala cranberry chutney

OR

### Vegetarian Risotto (gf)

Arborio rice with a black rice cake, shitake mushroom, butternut squash,  
golden beets, grilled halloumi, heirloom potato and  
carrots succotash sprouted lentils

## Dessert For Two

*Dessert paired with Tiny Bubbles - Sparkling Wine - Peninsula Ridge Estate Winery, Niagara VQA*

### Bothwell Cheese Board

Selection of black truffle, extra old cheddar, red wine and smoked gouda  
cranberry and pearl onion chutney, grapes, gluten-free crackers

OR

### Sweet Trio

Dark chocolate Bon Bon with ganache, Mini Cheesecake with poached pears,  
Roasted Pecan Tarts with Drambuie Filling

**\$64.95 per person**

*Exclusive of gratuity and HST*

